

BRUNCH



EVERY DAY 6AM-3PM

BOWLS & SALADS

Grapefruit Polenta 10

Local Goat Cheese / Local Peaches / Basil Chip / Agave

Anson Mill Oats 8

Toasted Nuts / Beetanical Honey / Whipped Full Cream

Parfait 8

Creek Yogurt / Local Berries / Black Lime / Coconut Cranola / Beetanical Honey

VC Squash & Leaf 12 / 28 for the table

Broccoli Rabe / Crilled Squash / Tomato / Goat Cheese Dressing / Herbs

VC Caesar on the Rye 12 / 28 for the table

Rye Crouton / Romaine / Soft-Boiled Egg / Olive Oil / Parmesan / Lemon

Add Chicken 6 / Add Salmon 12

Iceberg 12 / 28 for the table

Heirloom Tomato / Pork Belly / Bleu Cheese / Pickled Shallot / Chives

EGG ME ON

Heirloom Carrot & Potato Hash 13

Smoked Salsa / Charred Onion / Fried Eggs

Chili Poached Eggs 13

Crispy Corn Tortillas / Avocado / Braised Pork Belly / Smoked Salsa

Sweet Potato Hash 11

Golden Rum Soaked Raisins / Cumin Chimichurri / Chicken Sausage / Fried Eggs

Egg White "Omelet" 13

Local Vegetable Harvest / Avocado

Two Eggs 13

Bacon or Sausage / Carrot & Potato Hash / Toast

TOASTS & BUNS

VC Noble Nine Grain Toast 12

Steve's Tomato Jam / Burrata / Toasted Sesame Seeds / Celery Leaf Salad

House Burger 15

Brioche Bun / American Cheese / Special Sauce / Iceberg Lettuce / Tomato

Eggs Benedict 10

Noble Rustic English Muffin / Mortadella / Poached Eggs / Bearnaise

BLT 10

Pork Belly / Steve's Tomato Jam / Arugula / Aioli / Sourdough

House-Made Pepper Biscuits 15

Red Eye Cravy / Poached Eggs

VC CF Vegan or Gluten Free Bread Upon Request

BATTERS & SYRUPS

VC Huckleberry Ricotta Pancakes (2) 12

Coconut Maple / Black Lime & Vanilla Butter

Brioche French Toast 15

Tea-Brined Chicken Thigh / Maple

SOUPS

VC Seasonal Gazpacho 6

Cilantro / Cucumber / Pickled Fresno

VC Habanero Corn Chowder 6

Bourbon Reduction

Oxtail Chili 8

Pickled Fresno / Combread Crumble

Heirloom Beans

Flight of Soup 10

TREATS

Apple Fritters 8

Okinawa Bourbon Caramel

Bread Pudding 8

Seasonal

BEVERAGES

Craft Cocktails

Ask your server for options

Bottle & Draft Beer

Ask your server for options

Wine & Spirits

Ask your server for options

Assorted Soft Drinks 3

Coffee & Tea 4

Cappuccino 5

Latte 5

Kombucha 6

LOCALLY SOURCED

We proudly serve Noble Bread, Chula Seafood, Arizona Bread Company, All About That Booch Kombucha, Big Red's Hot Sauce, Top Knot Farms Chicken, and tons of other local vendors in the Arizona market.

V Vegan available **VC** Vegetarian available **CF** Gluten-free available

GLOBALLY INSPIRED

Executive Chef Nate Cayer | Executive Sous Chef Steve Blackburn

20% gratuity will be added to parties of six or more. Guest checks cannot be individually split for parties of eight or more. *Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food-borne illness.

